

WAHLUKE SLOPE

2020 Reserve Malbec, Jones Vineyard

VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening, and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- 2020 saw Eastern Washington's quintessential dry summer with long, warm days and cool nights for optimal flavor development and earlier ripening.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

VINEYARD NOTES

- This Malbec is sourced from Jones Vineyard located in the Wahluke Slope.
- The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics, retain acidity and enhance complexity.
- The appellation's low rainfall yields concentrated fruit with depth and varietal expression

WINEMAKING NOTES

- Handpicked grapes were destemmed, sorted and then fermented in a small stainless steel tank to retain varietal character and freshness.
- Pump overs occurred twice-daily during fermentation on skins to aerate the wine.
- Each barrel in the lot was tasted and hand-selected for the blend just prior to bottling.

RECOMMENDED FOOD PAIRINGS

• Pairs well with pork, and lamb-based dishes with rich peppercorn and creamy mushroom sauces.

TASTING NOTES

Flavors of lavender, plum, and black raspberry with a lengthy finish and a hint of white pepper.

TA: 0.58 g/100 mL

PH: 3.82

ALCOHOL: 15%

BLEND: 100% Malbec

CASE PRODUCTION:

150